

STORING FOOD SAFELY

**SEPARATE TO PREVENT
CROSS-CONTAMINATION.
CHILL AT 4°C (40°F) OR LOWER
TO PREVENT SPOILAGE AND
FOOD-BORNE ILLNESS.**

TOP SHELF

- Store ready-to-eat food (deli meat, prepared salads, milk, cheese, yogurt and other dairy products) on the top shelf

MIDDLE SHELVES

- Store cooked food to be reheated and unwashed fruits and vegetables on the middle shelf

BOTTOM SHELF

- Store raw food (uncooked meat, poultry and fish) on the bottom shelf
- Keep all food wrapped and covered
- Cool cooked food quickly in a shallow pan or dish
- Monitor internal temperature of food with a probe thermometer



PUBLIC HEALTH

1-800-361-5653

TTY 1-866-252-9933

york.ca/foodsafety

18-5570


York Region